



SCHEDA TECNICA Organic Blanched Almonds

12.05.2023

Nuts in Bulk	E-mail	quality@nutsinbulk.ie
Place		
Certification of organic products in accordance with Regulation (CE) 834/2007		
Control body authorized by MIPAAF – IT BIO 004		

1. RawMaterial

Product	Organic Blanched Almonds
Quality	Tuono - Fascionello - Pizzuta
Origin	Sicily, Italy
Agriculturalorigin	EU - Agricultural
Description	Organic Blanched Almonds from organic farming according with the EU Regulation (CE) 834/2007 e 889/2008
Certification	In accordancewiththeEU Regulation on organicagriculture

2. Sensoryproperties

Appearance	Typical of almond – White / Ivory
Odour	Typical of almond smell, free from rancid odors or other exstraneous odors
Taste	Typicalofalmond, withoutforeign taste (not bitter, nomarzipantaste)
Consistency	Firm, crisp
Size	12/14 mm

3. Physical and chemicalproperties

Moisture	Max. 6%
Hydrogencyanide	Absent
Purity	>99,9%
Foreign particle (vegetableorigin)	Max. 0,1%
Foreign materials	Free fromglass, stones, plastic, wood, etc.
Breaking	Max. 1%

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4. Microbiological requirements

Parameter	Valori (espressi come cfu/g)
Aerobic total germ count	<10.000
Molds	<1.000
Yeast	<1.000
Coliform counts at 37°C	< 10
Enterobacteriacount at 37°C	<1.000
Escherichia coli beta glucuronidase positive	<10
Coagulase positive staphylococci counts at 37°C	< 10
Salmonella spp	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Aflatoxin B1	<8µg/kg (UE Reg. 165/2010)
Total Aflatoxins (Sum of B1, B2, G1, G2)	<10µg/kg (UE Reg.165/2010)

5. Residues, contamination, heavy metals and mycotoxins

Residues and contaminants (bromide, methylbromide, phosphine, organochloropesticides, organophosphoruspesticed, pesticides and bearing protective agents, other pesticides)	In accordance with the EU Regulation
Heavy metals (cadmium, lead, mercury, etc.)	In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs as amended.
Micotoxins (ochratoxin, aflatoxin, deoxynivalenol, fumonisin, patulin, zearalenone, etc.)	In accordance with the EU Regulation setting the maximum levels for certain contaminants in foodstuffs as amended.

6. Average nutritional values per 100 g

Energy (kJ/Kcal)	2490/595
Fat (g)	49
of which saturated fatty acids (g)	3,7
Carbohydrates (g)	9,5
of which sugar (g)	3,9
Fiber (g)	12,0



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Protein (g)	21,0
Salt (g)	0,0

7. Allergen information

<u>Allergens</u> :-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or itsderivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	ALMONDS	ALMONDS	YES	ALMONDS	ALMONDS	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

8. Foreign body detection

Magnetic Bar	D 25 mm; d 6mm; L 100 mm; M 6 mm
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9. Storage and use



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Transportation temperature	9°C – Max 12 °C
Storage temperature	Keep in a cool and a dry place, at a temperature of +8°C / +12°C
Shelf life (“to be consumed preferably within the day/month/year”)	12 months from the production date

10. Delivery conditions

Condition primary and repackaging	New, indamaged, without dirt, dry
Pallet quality	Europallet
Packaging	- Stretch film (side) - Cover film (top) - Cardboard pad (between)
Batches	Only one
Analyses (per batch)	- Microbiology - Aflatoxins - Pesticides - Heavy metals - Phosphonic acid - Hydrogencyanide

11. Packaging

Material of primary packaging	Plastic fabric bags (25 kg, 800 kg, 1000 kg) – Plastic bags (250g, 500g, 1kg, 2,5kg)
Material of secondary packaging	10 Kg cartons
Legal basis	Comply with the items VO 1935/2004 and Directive 10/2011 and 94/62

12. OGM Declaration

In accordance with European regulations 1829 and 1830 of 22 September 2003, the products marketed do not contain and / or derive from GMOs.
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13. Legal basis

The product complies with the German and European food regulations (in particular the Food and Feed Code, LFGB) according to the current version, as well as the current EU Regulation 834/2007 on organic farming.

The product is not subject to labelling in accordance with the EU regulation on genetically modified foods as amended and in accordance with the EU regulation on



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the traceability of foods and feed produced from genetically modified organisms as amended. The product was not exposed to ionizing radiation.